



NAME	Pétillant Rosé
ESTATE	Tillingham, Peasmash, East Sussex, UK
VINTAGE	2018
ALC	11.5% VOL
GRAPE(S)	Chardonnay 23% Pinot Noir 66% Pinot Meunier 1% Ortega 10%

TASTING NOTE

Some nutty, red fruit aromas, alongside a biscuit, bready character. Persistent, but gentle bubbles, support a medium palate with a smidgen of elusive oak character.

Suitable for vegetarians / vegans: YES

BACKGROUND/VINIFICATION

- This blend is comprised from grapes from a selection of growers in Kent and Sussex.
- (Micro)climate: NA.
- Terroir: largely clay and clay/sand soils.
- Viticulture: conventionally grown, 4000 vines per hectare density, single VSP systems.
- Yields: 45 hl/ha – Manually harvested into 15 kg baskets.
- Combination of whole bunch pressing and destemmed, crushed grapes which were macerated.
- 100% fermented in stainless steel.
60% transferred to fuder for 4 months.
- 100% Indigenous yeast ferment at ambient temperatures.
- Zero filtration.
- Zero fining.
- Minimal sulphur additions to chardonnay and pinot noir at pressing.

TECHNICAL

Free SO₂: <5 ppm
Total SO₂: <40 ppm
Acidity: 9 g/l
Residual sugar: 0 g/l